

Zeitschrift: The Swiss observer : the journal of the Federation of Swiss Societies in the UK

Herausgeber: Federation of Swiss Societies in the United Kingdom

Band: - (1965)

Heft: 1480

Artikel: "British exports and exchange restrictions abroad"

Autor: [s.n.]

DOI: <https://doi.org/10.5169/seals-693217>

Nutzungsbedingungen

Die ETH-Bibliothek ist die Anbieterin der digitalisierten Zeitschriften. Sie besitzt keine Urheberrechte an den Zeitschriften und ist nicht verantwortlich für deren Inhalte. Die Rechte liegen in der Regel bei den Herausgebern beziehungsweise den externen Rechteinhabern. [Siehe Rechtliche Hinweise.](#)

Conditions d'utilisation

L'ETH Library est le fournisseur des revues numérisées. Elle ne détient aucun droit d'auteur sur les revues et n'est pas responsable de leur contenu. En règle générale, les droits sont détenus par les éditeurs ou les détenteurs de droits externes. [Voir Informations légales.](#)

Terms of use

The ETH Library is the provider of the digitised journals. It does not own any copyrights to the journals and is not responsible for their content. The rights usually lie with the publishers or the external rights holders. [See Legal notice.](#)

Download PDF: 16.03.2025

ETH-Bibliothek Zürich, E-Periodica, <https://www.e-periodica.ch>

"TANTE HEIDI'S SWISS KITCHEN"

A delightful book has arrived at the Editor's office, called "Tante Heidi's Swiss Kitchen" by Eva Maria Borer and published by Nicholas Kaye Ltd., London, price 21/-. We quote from the paper jacket:

"Fondue . . . yes, and cherry jam . . . but readers may ask what *else* there can be in the Swiss kitchen — and in one sense they are right, for many of the glories of Swiss cooking are not national dishes at all, but the dozens upon dozens of regional specialities that tourists rarely see and most people outside don't even know about! Fondue is Fondue Neuchâtel or Fondue Waadtland: and a whole section of different recipes is given for this increasingly popular, glamorous and easy party dish. The well-loved Röstli or fried potatoes are 'Bernese Röstli'; the magnificent Kirsch cherry tart is 'Zug Cherry Tart' — but every region contributes many, many dishes.

"There are soups that are a meal in themselves, countless cheese specialities — Raclette or fried cheese, Cheese Balls, Fonduta, *Beefsteak au fromage* — and delicious recipes for stews and sausages. There are dumplings, fritters of different sorts, and simple egg-and-milk dishes that are made in a moment, for Swiss cooking is essentially wholesome and practical, using ingredients readily available; while on the other hand, confectionery — among the finest in the world — includes countless varieties of the sweet or savoury open flans or 'Wähen' (which have a chapter to themselves), nut cakes and fruit cakes and numerous biscuit recipes, and a select few — but creamy — desserts. Another chapter among the many in this wide range is devoted to what some may think of as typical of Switzerland today: the modern health cookery, including a recipe for the original Muesli and many fruit and vegetable ideas."

Having read this introduction, I felt rather sceptical. But the promises were kept, and I was more than pleased to find so many well-known dishes described and adapted for the English reader. Even modern reform cooking connected with the name of Dr. Bircher has been included. It also contains some useful facts and figures on measures and weights, temperatures and comparative products.

There is a list of Swiss sausages and an explanation of the different kinds of Swiss bread. There is an index of English and Swiss names, and the book is pleasantly illustrated with a few drawings.

Not only will "Tante Heidi's Swiss Kitchen" be a useful book to have around for the Swiss housewife in England, who has no Swiss scales available, but it will make a welcome present for many English friends who are fond of Swiss cooking or even more so to those who are a little suspicious of our national dishes — they will be reformed slowly, but surely.

MM

"BRITISH EXPORTS AND EXCHANGE RESTRICTIONS ABROAD"

This is the title of a book recently published by the Swiss Bank Corporation in London. It was first produced in May 1933, but still plays a useful role as an aid to all concerned with foreign trade. It also contains a brief reference to the newly established "Swiss Centre" in London, a project with which the Bank is closely associated. Copies are available on request to Swiss Bank Corporation, P.O. Box 114, 99 Gresham Street, E.C.2.

SWISS CHURCH

SERVICES EN FRANÇAIS: à l'Eglise Suisse, 79 Endell Street, W.C.2, tous les *dimanches* à 11h00 et 19h00. L'Eglise est ouverte le dimanche: pour le lunch l'après-midi et le soir; le *jeudi*: dès 15h00 et le soir.

PASTEUR: F. Jacot, 7 Park View Road, London N.3. Telephone: FIN 5281.

SERVICES IN GERMAN: At St. Mary Woolnoth Church, Lombard Street, Bank, E.C.3, every Sunday at 11 a.m. and 7 p.m.

PFARRER: M. Dietler, 1, Womersley Road, N.8. Telephone: MOU 6018.

SWISS CATHOLIC MISSION

CHURCH and SERVICE: St. ANN's Catholic Church, Abbey Orchard Street (off Victoria Street), S.W.1.

SUNDAYS: Holy Masses at 8, 9 and 11 a.m. with sermon in English. At 6 p.m. with sermon in German and French.

HOLIDAYS OF OBLIGATION: Holy Masses at 7.30 and 9 a.m. and 5.45 p.m.

WEEKDAYS: Holy Mass at 7.30 a.m.

CONFESSIONS in German, French and Italian:

EVERY SUNDAY 1 hour before Evening Mass.

EVERY SATURDAY from 11 a.m. to 12.45 p.m. and from 5 to 7 p.m.

Every first, third and fifth Wednesday of the month from 3 to 6 p.m.

Every second and fourth Thursday of the month from 3 to 6 p.m.

At any other time by appointment.

CHAPLAIN: Rev. Joseph Scherer, St. Ann's Church, Abbey Orchard Street, S.W.1. Tel.: ABBey 2895.

THE SWISS WATCH INDUSTRY LEADS THE FIELD IN ELECTRONIC CHRONOMETRY

Another triumph of the Swiss watch industry has just been confirmed by the publication of the results obtained in the precision contests organized at the Neuchâtel Observatory. An electronic ship's chronometer, the very first of its kind, designed and built by the Longines Watch Company, came first in its category, the runner-up being a similar instrument submitted by a Japanese manufacturer. Hardly any bigger than two packets of cigarettes, this Swiss-made electronic ship's chronometer has achieved a rare precision, for it shows a daily variation of less than one hundredth of a second. The mercury cells contained in the instrument enable it to run independently for almost a year. In spite of its small size, this electronic ship's chronometer contains about twenty transistors and a quartz oscillator, which are the secret of its extremely regular and accurate timekeeping. It is a credit not only to its creators but to the Swiss watch industry as a whole.

[O.S.E.C.]